

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular	✓	✓	21	05 / 29 / 2019		Yeban, Paul Julius (G & G's)	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint			RATING	4:11 PM	4:59 PM	Yeban, Paul Julius	
Investigation			N/A	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				180001623		Lot 25-1-1 TR 151; 175 Jesus Amparo St. Yigo, Guam	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
Mobile Food Service				8	864-7777	2	3
				No. of Repeat Risk Factor/Intervention Violations			
				0			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle or mark "X" designated compliance (IN, OUT, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Supervision						
1	X	OUT	Person in charge present, demonstrates knowledge, and performs duties			6
Employee Health						
2	IN	OUT	Management awareness; policy present			6
3	X	OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices						
4	X	OUT	N/A	N/A		6
5	X	OUT	N/A	N/A		6
Preventing Contamination by Hands						
6	X	OUT	N/A	N/A		6
7	X	OUT	N/A	N/A		6
8	IN	X	OUT			6
Approved Source						
9	X	OUT				6
10	IN	OUT	N/A	X		6
11	X	OUT				6
12	IN	OUT	X	N/A		6
Protection from Contamination						
13	X	OUT	N/A			6
14	X	OUT	N/A			6
15	X	OUT				6

Compliance Status				COS	R	PTS
Potentially Hazardous Food (TCS Food)						
16	IN	OUT	N/A	X		6
17	IN	OUT	N/A	X		6
18	IN	OUT	N/A	X		6
19	IN	OUT	N/A	N/A		6
20	IN	OUT	X	N/A		6
21	IN	OUT	X	N/A		6
Consumer Advisory						
22	IN	OUT	X			6
Highly Susceptible Populations						
23	IN	OUT	X			6
Chemical						
24	X	OUT	N/A			6
25	X	OUT				6
Conformance with Approved Procedures						
26	IN	OUT	X			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Safe Food and Water						
27			Pasteurized eggs used where required			1
28			Water and ice from approved source			2
29			Variance obtained for specialized processing methods			1
Food Temperature Control						
30			Proper cooling methods used; adequate equipment for temperature control			1
31			Plant food properly cooked for hot holding			1
32			Approved thawing methods used			1
33	X		Thermometer provided and accurate			1
Food Identification						
34			Food properly labeled; original container			1
Prevention of Food Contamination						
35	X		Insects, rodents, and animals not present			2
36	X		Contamination prevented during food preparation, storage & display			1
37			Personal cleanliness			1
38			Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1

Compliance Status				COS	R	PTS
Proper Use of Utensils						
40			In-use utensils: properly stored			1
41			Utensils, equipment and linens: properly stored, dried, handled			1
42			Single-use/single-service articles: properly stored, used			1
43			Gloves used properly			1
Utensils, Equipment and Vending						
44			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45	X		Warewashing facilities: installed, maintained, used; test strips			1
46			Nonfood-contact surfaces clean			1
Physical Facilities						
47	X		Hot & cold water available, adequate pressure			2
48			Plumbing installed; proper backflow devices			2
49			Sewage and wastewater properly disposed			2
50			Toilet facilities: properly constructed, supplied, & cleaned			2
51	X		Garbage/refuse properly disposed; facilities maintained			2
52			Physical facilities installed, maintained, and clean			1
53			Adequate ventilation and lighting: designated areas use			1
Documents and Placards						
54			Sanitary Permit, Health Certificates valid and posted			NA

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign) Paul Yeban Date: 5/29/19

DEH Inspector (Print and Sign) EPHOTO V. DOMINIS Follow-up (Mark one): YES NO Follow-up Date 6/8/19

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INSPECTION DATE 05 / 29 / 2019	SANITARY PERMIT NO. 180001623	PERMIT HOLDER Yeban, Paul Julius

TEMPERATURE OBSERVATIONS

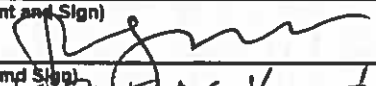
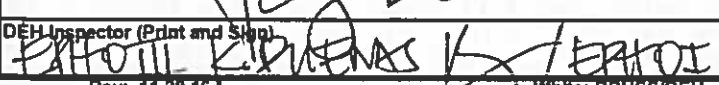
Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
BBQ Pork/Serving Line (discarded) COS	118.5		
BBQ Chicken/Serving Line	153		
BBQ Spareribs/Serving Line	140		
BBQ Pork Belly/Serving Line	140.5		
Hot Dog/Serving Line	140.5		
Marinated Spareribs/Cooler (cooked immediately) COS	50		
Marinated Chicken/Cooler	40.5		
Pork Kabob/Cooler	38		
Packaged Hot Dog/Cooler	35.5		
Cooked Rice/Red Rice Cooker	198.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-406.11 and 8-406.11 of the Guam Food Code.

	A regular inspection was conducted today and the following was observed:	
2	No employee health policy in place. An employee health policy shall be in place, comply with the Guam Food Code (GFC) requirements, and all employees trained on the policy to ensure proper restriction and/or exclusion of sick employees are understood and implemented.	6/8/19
8	No hot water for hand wash sink; hand wash sink was blocked with a fan and a 5 gal. of water. Adequate hand washing sinks shall be properly supplied with hot water and accessible to encourage food handlers to properly wash their hands.	6/8/19
33	No food thermometers provided. Food thermometers shall be properly calibrated and used to ensure temperatures are actively being monitored and proper temperatures are maintained.	6/28/19
35	Entrance door to mobile left opened; no window screens provided at mobile service windows; All outer openings shall be protected to prevent the accessibility of pests and the contamination of food and clean equipment/utensils.	6/28/19

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) 	Date: 5/29/19
DEH Inspector (Print and Sign)  V. RAYMUNDO	Date: 5/29/19

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ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

36	Coolers with marinated meat located at the barbecue area not protected. All food shall be properly protected to prevent cross-contamination from occurring.	6/28/19
45	No chemical test strips and sanitizers provided and used. Chemical test strips shall be used to ensure sanitizing solutions are properly diluted and sanitizers shall be used to properly sanitize equipment and utensils.	6/28/19
47	No hot running water provided at the warewashing sink. Hot running water shall be provided to ensure all equipment and utensils are properly cleaned and sanitized.	6/28/19
51	Trash stored in the sanitize warewash sink and a container of oil stored in rinse warewash sink; No garbage receptacle with tight fitting lid provided. Adequate garbage receptacles shall be provided with tight fitting lids to ensure proper disposal of trash.	6/28/19
	Photos of violations were taken.	
	Discussed above observation with PIC, Paul Yeban ISSUED A LETTER OF WARNING AND A FOLLOW UP INSPECTION REQUEST FORM.	

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Person In Charge (Print and Sign)  Date: 5/29/19

DEH Inspector (Print and Sign)  Date: 5/29/19

